

STONE'S THROW

WINE LIST

BY THE GLASS

HOUSE WINES

House White-	5
House Red	5

SPARKLING

Belstar, Prosecco, Italy	6
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ROSÉ

'08 Elizabeth Spencer, Rose, Sonoma	11
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WHITES

'09 Heinz Eiffel, Riesling, Germany	7
'09 Insatiable, Pinot Grigio, California	7
'09 Kathryn Kennedy, Sauvignon Blanc, California	10
'08 Au Bon Climat, Chardonnay, Napa Valley	11
'08 Pine Ridge, Chenin Blanc-Viongier, California	9
'08 Vincent Delaport, Sancerre, France	11

REDS

'07 Castle Rock, Cabernet Sauvignon, Napa Valley	6
'08 Kermit Lynch, Cotes du Rhone, France	8
'08 Orbis, Merlot, Sonoma	9
'08 De Loach, Pinot Noir, Sonoma California	8
'06 Kenwood, Cabernet Sauvignon, Napa valley	9
'08 Seghesio, Zinfandel, Sonoma	10

BY THE BOTTLE

SPARKLING & CHAMPAGNE

Jean-Luc Joillot, Crémant de Bourgogne	48
Veuve Clicquot, Ponsardin Brut, France	84

WHITES

'09 Heinz Eifel, Riesling Spatlese, Germany	26
'07 Michel Picard, Vouvray, France	27
'08 Pine Ridge, Chenin Blanc-Viongnier, California	34
'08 Bastianich, Friulano, Italy	36
'09 Insatiable, Pinot Grigio, California	26
'09 Kathryn Kennedy, Sauvignon Blanc, California	46
'09 Elizabeth Spencer, Chardonnay, Sonoma	58
'06 Davis Bynum, Chardonnay, Russian River Valley	42
'08 Au Bon Climat, Chardonnay, Santa Barbara	48
'08 Vincent Delaport, Sancerre, France	58

REDS

'08 Orbis, Merlot, Sonoma	34
'07 Daniel Gehrs, Cabernet, California	38
'06 Kenwood, Cabernet Sauvignon, Napa valley	66
'06 Rombauer, Cabernet, California, Napa Valley	78
'08 Kermit Lynch, Cotes du Rhone, France	31
'06 C. G. diArie, Petite Sirah, California	49
'08 Deloach, Pinot Noir, California	30
'08 Travaux, pinot Noir, Sonoma California	34
'08 Belle Glos, Pinot Noir, California	75
'07 Domaine Tempier, Bandol, France	70
'07 Rene Leclerc, Bourgogne, France	56
'05/'06 Tortochat, Bourgogne, France	67
'08 Elizabeth Spencer, Syrah, Sonoma	42
'03 Meyers Family, Syrah, Mendocino	60
'03 Kevin Arnold, Shiraz, South Africa	75

Joe's Seasonal Cocktails

\$8.00 ea.

Sun fire Tini

Ciroc Vodka, Triple Sec, fresh orange juice, Lime and Cranberry juice

Blue-Raspberry Tini

Raspberry Absolut, Razzmatazz, Chambord, pineapple, fresh lemon & lime

Blueberry-Basil Lemon Drop

Citron Absolut, Chambord, lemon and fresh basil

Starters

Soup of the day	5
Arugula salad	6
<i>With avocados, corn, citrus suprêmes, local goat cheese and toasted cumin-lime vinaigrette</i>	
Hearts of Romaine	6
<i>With grilled onions, bacon, walnuts, oven dried tomato and bleu cheese dressing</i>	
Farmed salmon salad.....	6
<i>Of beets, baby green beans, cipollini onions, radish, arugula and whole grain mustard vinaigrette</i>	
Big Daddy's Blue Cheese Chips.....	7
<i>House chips with "Maytag" bleu cheese</i>	
Country fried chicken livers	6
<i>With crispy onions and spicy aioli</i>	
Bowl of steamed mussels	9
<i>With white wine, tomatoes, garlic, basil and grilled toast</i>	
Hickory smoked chicken nachos.....	8
<i>With tomato-avocado salsa, queso blanco and lime crema</i>	
Crispy grilled flatbread	9
<i>Of caramelized onions, mushrooms, pancetta, parmesan and black truffle oil</i>	

Entrees

1/2 pound all-natural burger	9
<i>On homemade bun with house fries and shack sauce</i>	
Wood grilled Hereford ribeye	23
<i>With creamed spinach, new potatoes, bleu cheese butter and crispy onions</i>	
Southern style fish fry	14
<i>With trigger fish, shrimp, hushpuppies, cabbage slaw and spicy remouladé</i>	
Hickory grilled Swordfish	23
<i>On caramelized onion-basil mashed potatoes with broccolini and preserved lemon vinaigrette</i>	
Shrimp & Grits.....	21
<i>With creamy grits, spinach, apple smoked bacon, tomatoes and white wine-caper butter sauce</i>	
Chicken Pot Pie	13
<i>With butternut squash, pearl onions, mushrooms, puff pastry crust and a side salad of your choice</i>	
Wood grilled Quail	24
<i>On grilled radicchio, braised white beans, oven dried tomatoes, smoked sausage and roast garlic jus</i>	
Vegetable plate	14
<i>Choice of four sides</i>	

Around Town

Mt. Laurel Farmers Market
Every Saturday from 8am to 12pm and then join us for lunch.

Mt. Laurel Fall Festival-
Coming October 9th from 10 till 3

Upcoming Events

Come join us October 14th
We will have classical guitarist Brian Lutterbie playing on the patio from 6 to 8, a portion of all the evenings sales will be donated to the" Susan G. Koman for the cure" foundation for breast cancer research.

Children's

12 and under
Comes with one side of your choice or fruit salad

Baked mac and cheese	5
Fried chicken tenders	5
Cornmeal fried shrimp.....	5
<i>With house cocktail sauce</i>	
Grilled cheese quesadilla	5
<i>Add chicken or shrimp.....\$1.00</i>	
<i>(Adult portions for 9.00)</i>	

Desserts

Chocolate truffle tart.....	5
<i>With candied walnuts</i>	
Fried apple pie	5
<i>With rum caramel sauce and vanilla ice cream</i>	
White chocolate bread pudding	5
<i>With raspberries and chocolate sauce</i>	
Bourbon pecan pie	5
<i>With whipped cream on the side</i>	

Side's 3/ea

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| • Crispy house cut fries | • Fried green tomatoes |
| • Cheese grits | • Herb roasted new potatoes |
| • Mashed potatoes | • Broccolini |
| • Onion rings | • Creamed spinach |

Restaurant Hours

Lunch: Friday – Saturday, 11:00am to 2:00pm

Dinner: Tuesday – Thursday, 5:30pm to 9:00pm
Friday – Saturday, 5:30pm to 10:00pm

Bar: 5:00pm – Late

Happy Hours: 5:00 – 7:00
\$4 Well drinks and \$2 Domestic Beers

We strive to serve, when possible, local, seasonal and sustainable produce.

